

# per se

CHEF'S TASTING MENU

August 20, 2017

---

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Sterling White Sturgeon Caviar\*

IMPERIAL OSSETRA CAVIAR\*  
Gulf Shrimp Mousse, Hen Egg "Crêpe,"  
Hass Avocado, and Pearl Onions  
(60.00 supplement)

---

SALAD OF MARINATED FENNEL BULB  
Celery Branch "Ribbons," Ruby Beets, Piedmont Hazelnuts,  
and Black Mission Fig Vinaigrette

HUDSON VALLEY MOULARD DUCK FOIE GRAS  
Brooks Cherry Gelée, Parsley Root Chips, Frisée Lettuce,  
Black Winter Truffles, and Aged Balsamic Vinegar  
(30.00 supplement)

---



SLOW-COOKED MEDITERRANEAN DAURADE  
Cocktail Artichokes, Wilted Welsh Onions,  
and Sungold Tomato Emulsion

---

CHARCOAL-GRILLED PACIFIC ABALONE  
Koshihikari Rice, Persian Cucumbers, Fairy Tale Eggplant,  
and Szechuan Peppercorn "Mignonnette"

---

"BREAD AND BUTTER"

Applewood-Smoked Bacon & Onion Brioche and Diane St. Clair's Animal Farm Butter

---

FOUR STORY HILL FARM "SUPRÊME DE POULARDE"  
Brentwood Corn, Compressed Snow Peas,  
and Charred Shishito Pepper Cream

MARCHO FARMS "RIS DE VEAU LAQUÉ"  
Geechie Boy Mill Polenta Croûton, Pickled Savoy Cabbage, and Crispy Broccoli

---

SNAKE RIVER FARMS KUROBUTA PORK LOIN  
"Cassoulet" of Summer Pole Beans, "Soubise,"  
and Flowering Thyme Jus

SIRLOIN OF MIYAZAKI WAGYU\*  
"Pommes Dauphine," Gem Lettuces,  
Sweet Carrots, and "Sauce Bordelaise"  
(100.00 supplement)

---

"GOUGÈRE"  
with Aged "Gruyère"

---

"ASSORTMENT OF DESSERTS"  
Fruit, Ice Cream, Chocolate, and "Candies"

---

PRIX FIXE 325.00

SERVICE INCLUDED